ABBOTTS & DELAUNAY

Abbotts & Delaunay, Mourvèdre, Rouge, 2021, Vis

IGP Pays d'Oc, France

PRESENTATION

Abbotts & Delaunay varietal wines are fruit forward, easy drinking and elegant wines from the Pays
d'Oc that are the perfect complement to our AOC collection.
Thanks to work in the vineyards that respects the soil and the vines, we are able to harvest healthy,
concentrated grapes as well as take care to preserve the wild plants («Fleurs sauvages») that border
them.

TERROIR

The grapes for this blend come from two terroirs: the hillsides of the Hérault which bring richness and roundness, and the Minervois, which imparts freshness and character to this wine.

WINEMAKING

The harvest is fully destemmed and then put into a tank. The maceration lasts about three to four weeks with regular pump-overs to give roundness and tannins. Malolactic fermentation is carried out. After the end of fermentation, 30% of the blend is aged in oak barrels, the rest in stainless steel tanks to preserve fruitiness and freshness.

VARIETAL

Mourvèdre 100%

13.5 % VOL.

Contains sulphites.

AGEING POTENTIAL

Enjoy all year long

TASTING

The color of this wine is a deep red. On the nose, intense aromas of black fruits (blackcurrant, blackberry) develop, underlined by spicy notes of pepper, cinnamon, and laurel. In the mouth, there is a nice structure, velvety tannins, and acidity that lengthens the finish.

FOOD PAIRINGS

Serve at 17°C with grilled meat, a Mediterranean dish such as ratatouille, or with cheese.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.